

Proposed Ordinance
by Zimmermann

Amending Title 10, Chapter 188 of the Minneapolis Code of Ordinances relating to Food Code: Administration and Licensing.

The City Council of The City of Minneapolis do ordain as follows:

Section 1. That section 188.370 of the above-entitled ordinance be amended to read as follows:

188.370. Submission, approval of plans. When a food establishment is altered or newly constructed, plans or suitable drawings and specifications shall be submitted to the manager of environmental health and such plans and specifications must be approved before such work is begun. Plans and specifications shall be in sufficient detail so that an accurate and complete appraisal can be made as to compliance with the provisions of this chapter. Failure to submit plans for approval may result in the closing down of operations until plans have been approved. ~~Limited or restricted food operations as determined by the manger of environmental health with less than one hundred (100) square feet of operating space will only pay only the new business surcharge fee. New risk 1 licensees or risk 2 licensees shall be required to complete a process review. The plan review fee will be based on the square footage of the establishment as follows:~~

0 to 1,000 square feet	\$100.00
1,001 to 5,000 square feet	150.00
5,001 and greater square feet	200.00

Failure to pay the fee at the time of submitting the plans will result in a delay of the plan review approval process.

Section 2. That Section 188.560 of the above-entitled ordinance be amended to read as follows:

188.560. Minneapolis food manager certification requirements. All persons licensed to operate a food establishment under this chapter (except short term food establishments) shall at all times employ at least one full time person with supervisory responsibilities (which may be the licensee) who (1) spends a substantial amount of his/her work week at that food establishment, and (2) who has a current Minneapolis Food Manager Certificate. A large establishment with more than one food preparation and service location under one license, shall have a certified manager for each location.

A new licensee shall provide proof of certification before the facility is approved to open.

The licensee shall notify the city when the certified person leaves or terminates employment with the food establishment. A food establishment that no longer employs a certified manager shall employ a certified manager within ~~ninety (90)~~ thirty (30) days.

All establishments (except short term food establishments and those exempted pursuant to rules adopted under the authority of the ordinance) shall maintain up-to-date written policies and guidelines on the premises. These policies and guidelines shall have been approved by the manager of environmental health and shall govern food handling and preparation, sanitation practices and techniques, personal hygiene including handwashing techniques, the prevention of food borne illness through proper receiving, storage, preparation, cooling and reheating of foods, and other related matters.

The manager of environmental health shall adopt rules to implement this ordinance. A copy of rules so adopted shall be forwarded to an appropriate committee for receipt and filing by the city council. The rules shall become effective thirty (30) days following receipt and filing unless disapproved by the city council or withdrawn by the manager.

Section 3. That Chapter 188 of the Minneapolis Code of Ordinances be amended by adding thereto a new Section 188.590 to read as follows:

188.590. Pest control services required. The services of a licensed pest control operator shall be required when a facility has evidence of rodent or insect activity to the extent that rodent droppings are visible, or live insects are seen during an inspection. The facility shall maintain records of the pest control operator's services on file for inspection.